



FLOUR

Manufactured by

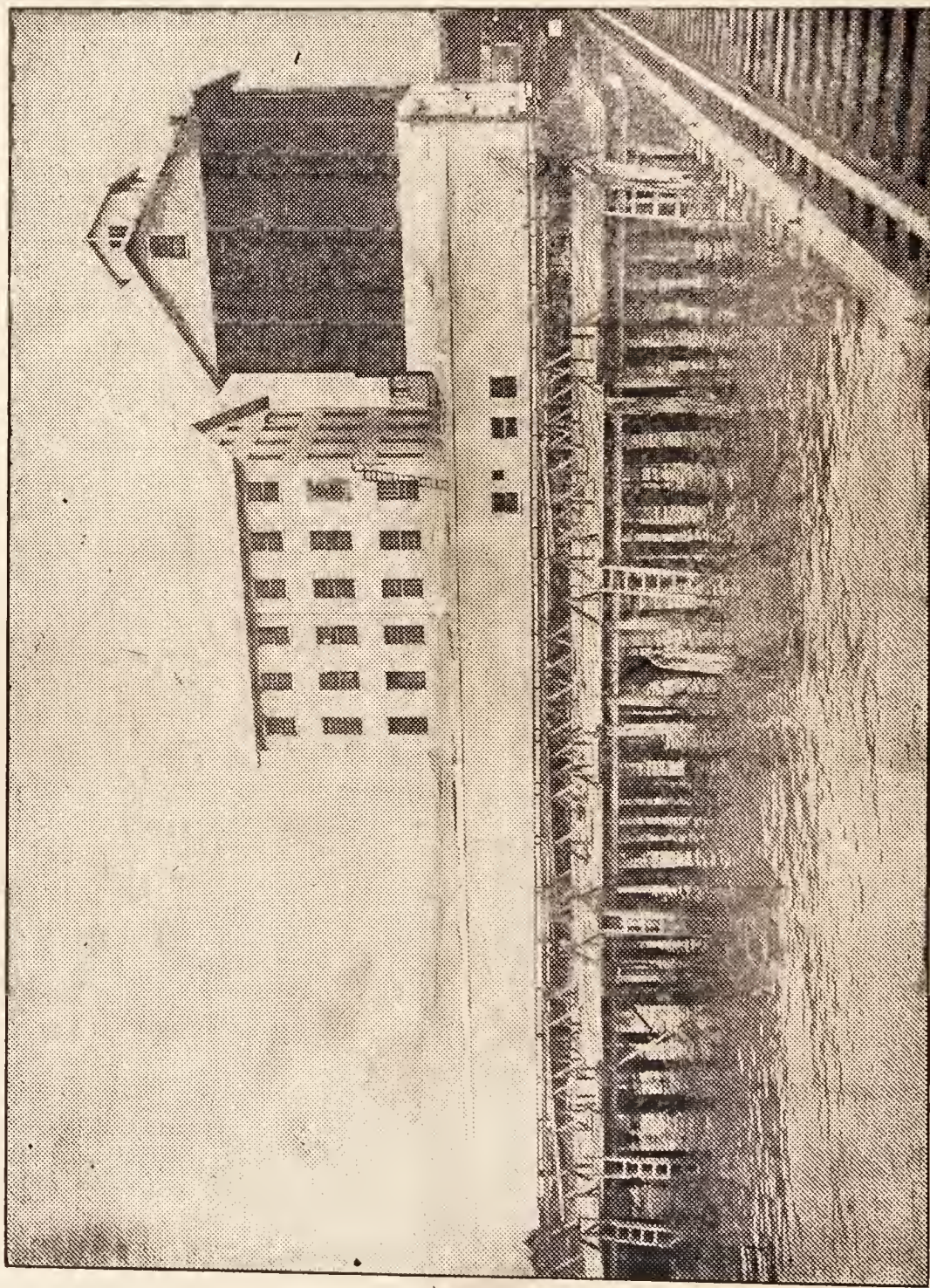
ASTORIA FLOURING MILLS CO.

Astoria Ore.

AMES HARRIS REVILLE CO., FORT LATIO.

Net weight 49 Lbs. when packed

ASTORIA



ASTORIA'S NEWEST INDUSTRY MILL AND ELEVATOR JUST COMPLETED BY THE ASTORIA FLOURING MILLS COMPANY. THE COST TO BUILD AND OPERATE WILL BE APPROXIMATELY \$100,000

Program

CELEBRATION OF OPENING ASTORIA FLOUR MILL

Under the Auspices of the Astoria Chamber of Commerce.

Commencing 7:30 O'Clock P. M.

May 12, 1914.

MUSIC BY HAGA'S BAND.

1. Opening MarchNational Emblem
2. OvertureFantastique
3. OvertureAmerican Patrol
4. OvertureForepaugh's Aggregation
5. OvertureLustpiel
6. OvertureDramatique
7. SerenadeTwilight Echoes
8. ParaphraseHome Sweet Home

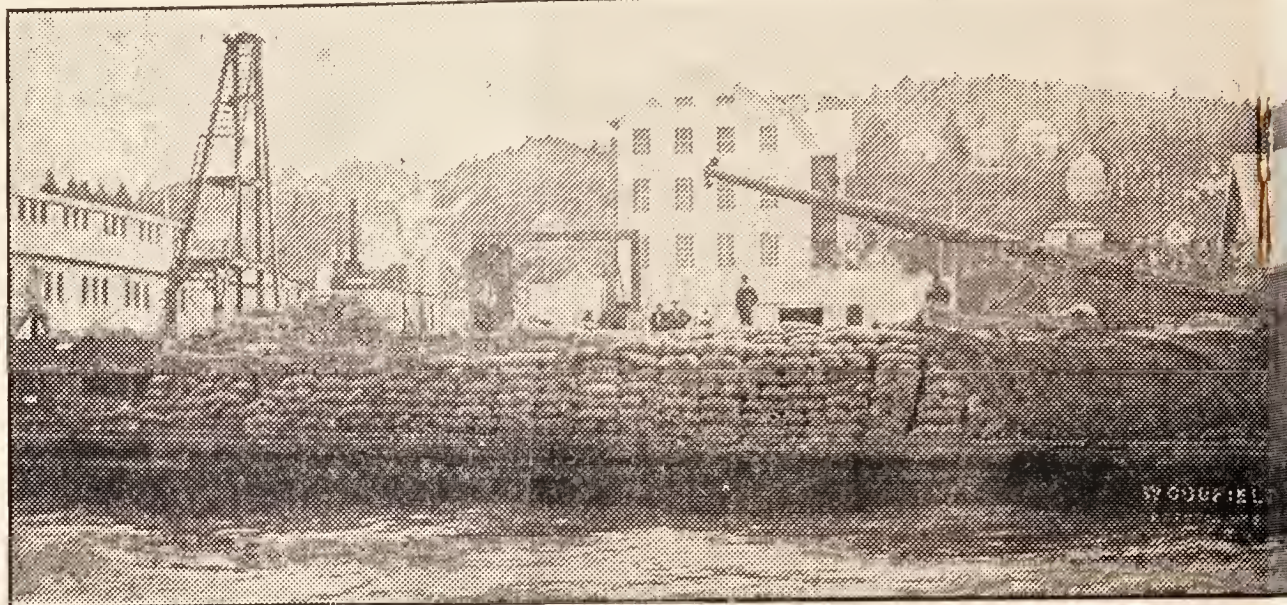
Introductory Remarks byW. A. Sherman
President of Chamber of Commerce.

Address, "Our Latest Industry"G. C. Fulton
ResponseManager C. B. Stout
AddressWallace R. Struble
ResponsePresident Edgar G. Smith
Disposing of first sack flour milled.....Benefit Children's Playground

Last August a committee composed of G. W. Sanborn, Frank Patton, Frank L. Parker and G. C. Fulton raised by subscription the amount necessary to purchase the site for the mill which was donated to the company. The promoters at once began the work of constructing the plant and no time has been lost in rushing it to completion.

The structure represents the outlay of approximately \$140,000 in-

cluding the site, building and the machinery. The operation of the plant makes the beginning of a new decade for Astoria and the Lower Columbia district. For this splendid enterprise Astoria is indebted to a public spirited committee, a number of progressive citizens who subscribed toward the purchase of the site and the faith of Edgar W Smith and C. B. Stout who invested liberally in the enterprise, realizing the future in store for the city by the sea.



THE FIRST BARGE OF WHEAT UNLOADED AT THE DOCK OF THE ASTORIA MILLS COMPANY.

Mill Is Commodious.

The mill and dock covers a space of the waterfront 100 by 240 feet. It presents an imposing appearance and may be seen for many miles up and down the river. It stands 200 feet back from the waterfront and its dimensions are 60 feet by 48 feet. It consists of four stories and is 74 feet high. The ceilings of the first two floors are 20 feet and the three 14 feet. This leaves 11 feet for the elevator shafts at the top.

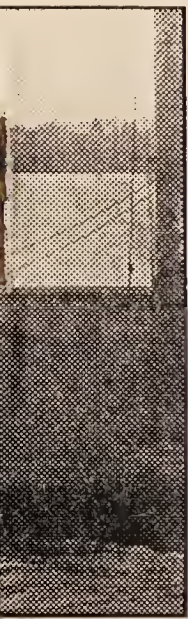
At the present time the mill and warehouse has rooms for the storing of 512,400 bushels of wheat in the sack and 100,000 additional bushels can be stored in the elevator. While it is not probably that all this room will ever be utilized at one time, but the promoters of the concern have planned for the future of the community. All but 60 feet of the dock will be covered eventually which will give still more room for the storing of grain.

Modern Machinery.

Only one half the floor space will be utilized at first, making the capacity 500 barrels per day when working full time. However, only half time will be put in until after harvest, as the present high price of wheat and the export demand would not justify the move. The machinery has been installed on one side of the mill only so that when the increase of business demands it other machinery can be added, bringing the capacity of the mill up to 1,000 bushels per day.

On the first floor of the mill are the flour packers, where the flour is sacked. On the balcony of the first floor is the 100 horse power motor by which the machinery of the entire mill will be operated. On the first floor are also located the middlings grinders, one 500 volt sterilizers, wheat conveyors, line shaft and main drive.

The first
which brought



The grinding is done on the second floor, the equipment consisting of one automatic scale, one feed governor, eight double stands of ball bearing rolls and the starting arrangement for the entire plant.

On the third floor are the tempering bins, purifiers and dust collectors. One bran duster, shorts duster, two flour agitators and one flour dresser are also located in this department. The sifting and bolting will be done on the fourth floor. In addition to other machinery are four differential reels, one receiving separator and a cyclone dust collector. Another feature connected with the interior of the mill is an employees' elevator extending from the top to the bottom of the structure.

Many New Inventions.

Beyond question the mill is one of the best equipped of any its size in the northwest. The machinery throughout is of the most modern pattern and no expense was considered by the management when it came to getting the equipment. Many new inventions have been installed which are not found in old mills, as the latter could hardly afford to revolutionize their system to conform with the new idea. The great part of the machinery has been purchased from the Wolff Manufacturing Company of Chambersburg, Penn.

IA FLOURING



THE ANNIE CUMMINGS

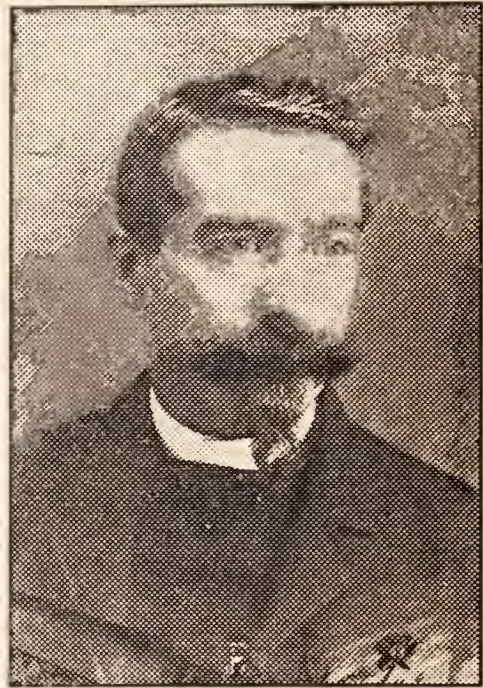
st Wheat ever Shipped from Eastern Oregon to Astoria for Milling. The first Steamship brought the Cargo of wheat from the interior to be ground into flour at the new flouring Mill.



CHARLES B. STOUT.

Charles B. Stout, secretary and active manager of the Astoria Flouring Mills Company, who with his family now reside in this city, recently moved here from Baker, Ore., will look after the local interests of the firm. He is at present head of the Oregon Mill & Grain Company at Baker. He is one of the most experienced of mill owners and operators in the northwest.

For several years he was manager of the Paoli Mills Company at Paoli, Indiana, in which plant he is still interested. He has excellent connections with large exporting firms which will make his services of much value to the company.



A. C. BARRON.

A. C. Barron, head miller for the Astoria Flouring Mills Company, has had 40 years' experience in his chosen line, and is considered the best miller in the northwest. He has been connected with the Sperry Flouring Mill company and at one time owned and operated a plant at Asotin, Wash. He has milled in North Dakota, Pennsylvania, Indiana and many other states in the union.

Use Astoria Flour.

With the support of the Astoria people who have waited many years for such an industry, there is every reason to believe that the Astoria Flouring Mills Company will meet with success from the very start. "Use Astoria Flour" should be the motto of every public spirited person in this community.



EDGAR W. SMITH.

Edgar W. Smith of Portland, who is president of the Astoria Flouring Mills Company is the largest personal writer of insurance in the state and before taking up this work was the largest wheat grower in Eastern Oregon. He is known to many in this section of the country. He will not move to Astoria but will remain in Portland and look after the company's interests in that city.

The personnel of the Astoria Flouring Mills Company guarantees success and stability. It represents men whose resources exceed \$1,000,000. The president is Edgar W. Smith, son of E. P. Smith, of Pendleton, pioneer business man and head of the firm of E. P. Smith & Company. He is one of the largest land owners in fertile Umatilla county. His son Edgar W. Smith is manager in Oregon for the Equitable Life Insurance Company of New York with offices in Portland.

The Elevator.

The elevator is located just to the south of the main building. Its dimensions are 48 by 48 feet. As stated before it will contain \$100,000 bushels of wheat in the bulk. It has 21 bins. Twelve of them measure 12 by 12 and 40 feet deep. The dimensions of the others are 6 by 12. The railroad track extends along the south side of the elevation and the dump from the cars will be on the first floor. The wheat which comes by boat will be brought to the west side of the elevator on trucks where it will be dumped. The grain first goes into the automatic scales, then to the elevator separator which is capable of handling 1,000 bushels an hour. From there it goes to the milling separator for further cleaning, then to the washing and drying machine. After this process, the wheat passes through the scourers and to the grinding bins.

On the first floor of the elevator is the pulverizer for making graham and whole wheat flour, also the feed mill for grinding stock food.

To Ship to Orient.

The laboratories of the mill will consist of a test mill for grinding samples of wheat, for determining the food values of the flour and for testing the bread making qualities of the wheat used. All of which guarantees the qualities of the flour and make it impossible for the mill to turn out any flour of doubtful quality. A special brand of hard wheat flour will be milled for the local trade also a high grade brand, strictly for the bakers.

When the mill gets to running in good shape the largest part of the output will be marketed in the Orient and on the Pacific coast. A general business will be done in shipping the wheat from Astoria to coastwise points as well as foreign ports.

